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Don't judge a book by its cover

Consumers eat with their eyes, and off-colored product does not get the taste buds excited.

Grilled and smoked meat flavor trends

While one of America's favorite summer pastimes has long been gathering around the patio grill, there seems to be less time to do the gathering.

Portable protein

Removing moisture from all types of food, including highly perishable meat and poultry, is one of the oldest forms of preservation.

Cleaning up deli labels

The desire to have foods customized for personal preferences makes the deli service counter increasingly attractive to today's foodie consumer.

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VIDEO or other feature



Preserving color

Just like most commercially prepared and packaged foods, commissary-produced foods rely on preservation systems to ensure product integrity and safety through shelf life.

SLIDESHOW or feature



Magical marinades

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